

july 16

olives & nuts	4
house pickles	5
field pea mash	3
green tomato honey butter	3
frites & aioli	9
p.e.i. mussels, shallot, white wine, parsley toast	16
market salad, arugula, bibb lettuce, cucumber, mustard vinaigrette, parmesan	12
farm omelette, herbs, arugula, parmesan	13
cheese plate, mustard	16
prosciutto, pistachio, sweet peppers, citrus	17
sourdough patty melt, thousand island, caramelized onion, pickles, frites	14
pork milanese, farm salad	20
chicken, pan jus, purslane, potato, okra, tomato	25
sea bass, squash, eggplant, cucumber, buttermilk dressing	28
bavette steak, frites, aioli	30

tonight's menu is sourced from:
dewberry hills farm, milagro farm,
boggy creek farm, springdale farm,
44 farms, texas olive ranch, k&s seafood,
quality seafood, mill king creamery,
g&s groves, and antonelli's cheese shop.

*consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illnesses.

**the majority of our menu can be prepared gluten free, please advise your server of any food allergies.

***corkage \$12 per bottle/20% gratuity added to parties of 6 or more.